INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

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Plans Completed for N.C.A. Convention in Chicago Jan. 22-25

The N.C.A. and C.M.&S.A. jointly will stage their 54th annual conventions for their members and the canning industry, January 22-25, in Chicago, with The Conrad Hilton Hotel as headquarters.

The N.C.A. convention will open formally with the Annual Meeting on Monday morning, January 23, with President Milan D. Smith presiding, and with George Romney, president of American Motors Corp., as the guest speaker.

The convention program then provides a series of technical sessions, starting at 8:30 a.m. with breakfast, devoted to specialized phases of canning industry problems.

Tuesday morning breakfast sessions will deal with food science, mechanical harvesting and handling of tomatoes, the institutional market, and foreign trade policy.

Wednesday morning breakfast sessions will cover plant maintenance and sanitation, the industry's Protective Screen program, and trade practices legislation and regulation.

The schedule of events thus leaves many hours for business contacts and for the traditional social events of the convention.

The N.C.A. and C.M.&S.A. again will operate a combined Information and Registration Center. It will be located this year in the lower lobby of the Hilton. Convention delegates should register there to obtain badges for admission to The Canners Show, copies of the Convention Directory and the Convention Program, door award cards for the selection of attendance prize winners by the C.M.&S.A., and tickets for the N.C.A. breakfast sessions.

Canners who have placed advance orders for breakfast tickets may pick them up there. Tickets for each of the breakfasts will be sold for $3.50 each, until the start of the session. It will be advantageous to obtain breakfast tickets early.

At the N.C.A. Annual Meeting and at each of the breakfast sessions N.C.A. will award attendance prizes consisting of "canned money." Three attendance prizes will be drawn at the end of each session, amounting to $50, $25, and $10, in specially labeled cans and glass containers.

The Convention Directory is an A-to-Z listing of individuals and firms attending the convention, and also classified sections listing canners and food processors, brokers and buyers, exhibitors at The Canners Show, and also all machinery and supplymen.

The Convention Program, a separate publication, contains a schedule of events, details of the program sessions, and an alphabetical arrangement of meeting times and places.

General N.C.A. offices will be located in the lower lobby of the Hilton, near the Information-Registration Center. Members will be able to get in touch with N.C.A. staff members through the general N.C.A. office, where a member of the staff will be present daily until 8 p.m.

This will be the last issue of the INFORMATION LETTER until after the Convention. The Convention Issue will reproduce addresses and technical papers made available for publication and will be distributed as soon after the close of the Convention as possible.

Somers Attends West Coast Meetings of Canners

Dr. Ira I. Somers, Director of the N.C.A. Research Laboratory, addressed the Utah Canners and Growers Convention on January 7, and the Northwest Canners and Freezers Association on January 9. He also attended the Canners League cutting on January 10 and 11.

At the Utah meeting he emphasized how product quality must be a teamwork operation between canners and growers; that the canner cannot do much to make the product better than it is delivered to him from the field. With the new emphasis on pesticides and additives this becomes an increasingly important relationship. He discussed the N.C.A. Protective Screen and the success the canning industry had experienced with this program during the past year. The progress in the development of mechanical tomato harvesters was also reported. He indicated that the use of such equipment may introduce additional problems not heretofore encountered.

In Portland, Dr. Somers addressed the Northwest Canners and Freezers Association on the subject of N.C.A. Technical Conferences, and the Protective Screen. In regard to the former, he outlined the plans for Sanitation, additive, and processing instruction sessions throughout the Northwest during the coming year. The processing sessions will tie in closely with the present program of the Research Laboratories on retort equipment and operation.

At the Raw Products session, the success of the N.C.A. Protective Screen was reviewed as part of a panel discussion on this subject.

1960 Pack of Canned Green and Wax Beans

The 1960 pack of canned green beans totaled 25,661,331 actual cases compared with the 1959 pack of 23,730,874 cases, according to a report by the N.C.A. Division of Statistics.

The 1960 pack of canned wax beans is reported at 3,550,110 actual cases compared with the 1959 pack of 3,154,255 cases.

On the basis of standard cases of 24/303's, the total 1960 pack of green and wax beans amounted to 33,154,104 cases compared with the 1959 pack of 30,899,512 cases.

The total supply of canned green and wax beans (July 1 carryover plus pack since then) available for distribution during the 1960-61 marketing season is 30,676,000 cases, approximately 100,000 cases more than the supply on hand a year ago.

Of the total 1960-61 supply, 26,651,000 cases are green beans, compared with 26,780,000 cases a year ago; and 4,025,000 cases are wax beans, compared with 3,794,000 cases a year ago.

1960 Pack of Canned Green and Wax Beans by States

State	1959 All Green	1959 Wax	1960 All Green	1960 Wax
	(actual cases)		(actual cases)	
Maine and Vermont	181,519	239,138	233,741	237,867
New York	2,733,206	1,211,835	2,987,750	1,550,780
Maryland and Delaware	1,983,416	50,826	2,129,401	88,484
Pennsylvania	702,422	214,276	825,715	208,875
Michigan	875,382	290,602	763,646	312,938
Wisconsin	2,684,494	938,601	2,955,980	873,479
Kentucky and Tennessee	904,481	.....	857,843	.....
Ark., Mo., and Okla.	1,497,106	(a)	1,964,166	(a)
Florida	509,106	.....	849,313	.....
Texas	1,163,540	.....	1,863,424	.....
Colo., Utah, and Idaho	1,011,759	115,369	752,937	76,199
Washington and Oregon	6,968,634	51,386	6,714,793	73,079
California	1,733,139	.....	1,977,136	(b)
Other states	782,670	36,132	787,506	48,409
U. S. Total	23,730,874	3,154,255	25,661,331	3,550,110

(a) Small amount included under green beans. (b) Included with other states.

Reminder on Stock Reports

Inventories at the beginning of the year are important to every canner, and members are urging N.C.A. daily to issue January 1 stock reports. Promptness in issuing reports to canners depends on the canner's promptness in sending his report to N.C.A. Please check to see if you have sent your report on January 1 stocks to N.C.A. If not, do so immediately.

Spinach for Processing

Six percent less acreage of winter and spring spinach will be planted for processing in 1961 than last year, according to the Crop Reporting Board of USDA, on the basis of January 1 estimates.

Florida's 1,100 acres of winter spinach is 10 percent above the 1960 planted acreage. California expects to have 8,500 acres of early spring spinach for processing, 8 percent less than was planted last year.

Seasonal Group and State	1960 Planted	1960 Harvested	1961 Prospective
	(acres)	(acres)	(acres)
Winter:			
Florida	1,000	900	1,100
Early spring:			
California	9,200	9,000	8,500

Meat Canned in November

under Federal Inspection

(Agricultural Marketing Service of USDA)

	3 Lbs. & over	Under 3 Lbs.	Total
	(thousands of pounds)		
Luncheon meat	15,375	11,795	27,170
Canned hams	30,568	415	30,983
Beef hash	589	6,733	7,322
Chili con carne	1,761	15,535	17,296
Vienna sausage	264	5,137	5,402
Frankfurters and wieners in brine	12	724	736
Deviled ham	.....	983	983
Other potted and deviled meat products	.....	2,960	2,960
Tamales	467	3,577	4,045
Sliced, dried beef	59	221	280
Chopped beef	5	892	897
Meat stew	363	14,907	15,271
Spaghetti meat products	300	9,867	10,167
Tongue (not pickled)	50	133	184
Vinegar pickled products	1,002	1,557	2,558
Sausage	.....	580	580
Hamburger	877	5,266	6,143
Soups	1,927	56,097	58,024
Sausage in oil	767	485	1,252
Tripe	.....	332	332
Brains	.....	225	225
Loins and picnics	2,253	115	2,368
All other products 20% or more meat	743	7,087	7,831
All other products less than 20% meat (except soup)	1,173	19,732	20,905
Total	58,559	165,367	223,925

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense are not included in these items. Total production, including quantities for defense agencies, was 232,292,000 pounds.

1960 Packs of Tomato Puree, Sauce, and Paste

(N.C.A. Division of Statistics)

Tomato Puree

State	1959	1960
	(actual cases)	
Md., N.J., and Pa.	330,356	298,038
Ohio	89,608	81,321
Indiana	252,805	285,028
Michigan	70,584	49,908
Utah	43,326	46,487
California	1,832,874	2,533,613
Other states	161,378	141,934
U. S. Total	2,780,931	3,436,329

Tomato Sauce

State	1959	1960
	(actual cases)	
California	8,133,718	9,365,183
Other states	552,454	932,980
U. S. Total	8,686,172	10,298,163

California Tomato Paste

The 1960 pack of canned tomato paste in California totaled 7,440,584 actual cases, compared with the 1959 pack of 6,159,819 cases, according to a report by the Canners League of California.

Canned RSP Cherry Stocks

(N.C.A. Division of Statistics)

	1959-60	1960-61
	(actual cases)	
Carryover, July 1	197,433	335,740
Pack	4,128,487	2,218,800
Total supply	4,325,920	2,554,600
Stocks, Jan. 1	2,013,812	1,061,535
Shipments during Dec.	174,121	125,439
Shipments, July 1-Jan.1	2,312,108	1,493,065

Good Housekeeping

Two food articles in the January issue of *Good Housekeeping* magazine feature a wide variety of canned foods.

"Ahh—The Things You Can Do With Hamburger!" uses a total of 47 canned foods in the 15-page article. The recipes are incorporated into an eight-page cook book, "Wonderful Ways With Hamburger."

The canned foods used are catsup, Mexican style whole kernel corn, peach halves, tomato sauce, pork and

beans in tomato sauce, sliced pineapple, pineapple chunks, Boston-style baked beans, onion soup, chili con carne with beans, kidney beans, ripe olives, peas, beef bouillon, pimientos, anchovies, tomato paste, tomato juice, mushrooms, chili sauce, tomatoes, beef broth, tomato soup, cranberry jelly, and chicken broth.

The article is attractively illustrated with 12 color photographs showing various hamburger dishes.

The second article, "The Talents of Tuna Are Endless," features canned tuna in the 14 recipe suggestions.

The article says, "In sandwich, salad, or in a casserole, tuna is a best-loved standby—and with cause! It's high in protein and other desirables; kind to dieter; friendly to the purse. Plus which, it tastes wonderful to just about everyone, from teenagers to don't-tell-my-agers."

Other canned foods used in the article are chili sauce, barbecue sauce, pineapple chunks, peas, and sliced pineapple.

What's New in Home Economic

Appearing in the January issue of *What's New In Home Economics* magazine is an article, "One Dish Meals An Effective Teaching Device," featuring the use of time saving canned foods with other convenience foods.

Frederica L. Beinert, food editor, points out that one dish meals are a useful and practical device for teaching meal preparation in limited class time. She says, "The limits of the single class period are much the same as the limits of time available in many homes or the same as the number of minutes many homemakers wish to spend in getting a meal ready to serve.

"Time savers in the preparation of one dish meals are many of the prepared, ready-for-use foods of such a wide variety of kinds and forms. Time can be saved both in the laboratory and the home when the ingredients of a casserole or skillet meal include, for example, canned meats, stew, tuna, or salmon; canned or frozen vegetables; or when the dumplings or biscuits which top the dish are made from biscuit mix or refrigerated ready-to-bake biscuits. Canned beef or chicken gravy; canned consomme, bouillon, or cream soup; or bouillon made from cubes or granules can be used as the liquid or sauce."

What's New In Home Economics is a magazine designed for the home economics profession and has a circulation of over 50,000.

Forecast for Home Economists

"Planning Variety Into Family Meals," a nine-page food article in the January issue of *Forecast For Home Economists* magazine, features a wide variety of canned foods. Canned foods are used in casserole, vegetable and meat dishes as well as in recipes featuring seasoning surprises.

The article, written by contributing food editor Phyllis MacDonald, begins, "Broadening food experiences should be a primary goal of meal planning, and with the ever-widening variety of available foods, it's a goal that's within easy reach of your students. Today's supermarkets abound with fresh, frozen and canned vegetables—so many that few people have tasted all. There are clear and creamed soups, intricately blended seasonings, salad dressing and sauce and stuffing mixes. Used with ingenuity, such products can add excitement to an otherwise uninteresting meal."

Canned foods included in the recipes are red kidney beans, lima beans, spaghetti sauce with mushrooms, crab meat, artichoke hearts, tomatoes, mushrooms, beets, jellied cranberry sauce, chili sauce, apricot juice, green pea soup, cream of chicken soup, cream of asparagus soup, tomato juice, tomato sauce, beef gravy, catsup, chicken soup, sliced pineapple, and chicken gravy.

Forecast For Home Economists is read by home economics teachers and students. It reaches over 50,000 professional home economists.

Everywoman's Family Circle

Marie Walsh, associate editor, uses a wide variety of canned foods in her article, "What's For Dinner? 31 Hearty Budget-Stretching Meal Plans," in the January issue of *Everywoman's Family Circle* magazine.

The article gives a menu which includes a main dish, go-withs, vegetables, salad and dessert for each day in January.

Canned foods included in menu recipes or on the menus are grapefruit, peaches, tomato juice, fruit cocktail, pineapple slices, cream of pea soup, pears, chili sauce, pork luncheon meat, tomatoes, cider, apple juice, tomato soup, cream style corn, tomato sauce, tomato paste.

Also green beans, cream of chicken soup, sauerkraut, catsup, beets, minced clams, whole kernel corn, bean sprouts, Chinese fried noodles, cream of vegetable soup, tuna, apple sauce, cherry pie filling, meatless spaghetti sauce, and beef gravy.

Report for Educators Cites Value of Study on Canning

A new booklet, "Exploring The Canning Industry," has been made available to school administrators and educators interested in a case history report of how the canning industry and a typical school system joined forces to develop educational experiences for students from the second grade through junior high school.

The 20-page report describes in photos and text the results of the experimental project undertaken in the Mineola, N. Y., school system to determine at what grade levels and in what areas the study of canning might enrich the basic curriculum. This was a project of the N.C.A. Consumer and Trade Relations Program. As the booklet reveals, teachers from second grade through junior high school found that this real life project spurred student interest and participation.

An important aspect of the program was the use of canning industry information and materials to foster the students' understanding of nutrition and the value of eating well-balanced meals. Applications of canning industry background and information were found in developing skills such as letter writing, map reading, music and art projects, and in enriching basic curriculum programs in arithmetic, history, social studies, science and languages.

Basis of the materials supplied to the teachers were "The Three Squares", the C.&T.R. film about the canning industry's contribution to good eating, and *The Canning Industry*, the Information Division's basic reference book about the industry. Of great value was the participation of individual canners in answering letters written by the students and supplying the classes with information and sample labels. Field trips to supermarkets and, in one instance, to a cannery were valuable elements of the learning process.

It is hoped that the booklet "Exploring the Canning Industry", copies of which were mailed to N.C.A. members last week will arouse interest among other educators across the country. The Consumer and Trade Relations Program is prepared to work closely with approximately 200 school systems in planning and developing similar projects during the coming year. Booklets are available on request from National Canners Association Study Program, Suite 1100, 551 Fifth Avenue, New York 17, N. Y.

87th Congress Convenes; Many Bills Introduced

The first session of the 87th Congress convened on Tuesday, January 3. At the end of the first week, more than 2,000 bills had been introduced in the House of Representatives and more than 200 in the Senate.

No major legislative proposals are expected to be introduced on behalf of the new Administration until after January 20.

Following is a digest of bills introduced this month which are of particular interest to canners:

Wage-hour: S. 256 (Dirksen) would raise the hourly minimum wage to $1.10 for presently-covered employees. It would not change canning exemptions. Several bills introduced in the House would raise the minimum wage to $1.25. One bill would reduce the maximum work week under the Fair Labor Standards Act to 35 hours. H. R. 225 (Hiestand) is designed to eliminate conflicts between the Fair Labor Standards Act, the Walsh-Healey Act, and other statutes covering firms which do business with the federal government.

Antitrust laws: More than 15 bills have been introduced in the House "to strengthen the antitrust laws" by amending the Clayton Act, the Federal Trade Commission Act, and the Robinson-Patman Act. These bills include provisions which would compel the production of documentary evidence in civil antitrust cases, require prior notification of mergers, authorize the issuance of temporary cease-and-desist orders, and provide that violations of the Robinson-Patman Act shall constitute violations of the antitrust laws.

Food stamp plan: H. R. 892 (Anfuso) would establish a national food stamp plan to distribute $1 billion of surplus food commodities each year to needy persons and families in the United States. S. 23 (Aiken, Young, Humphrey, Anderson) would establish a national food-allotment program and authorize the issuance of coupons to low-nutrition households.

Marketing orders and programs: H. R. 1106 (Ullman) would authorize marketing orders on chickens, turkeys, Irish potatoes, and onions. H. R. 159 (Sisk) would authorize federal marketing programs for turkeys and turkey products.

Factory inspection: H. R. 1235 (Sullivan) would enlarge the factory inspection authority of the Food and Drug Administration.

Mexican farm labor: H.R. 2010 (Gathings) would extend the Mexican farm labor program until December 31, 1965.

Migratory labor: H. R. 185 (Walter) would require federal licensing of crew leaders, and provide federal assistance to the states to improve the health, housing, education, transportation, and working conditions of migrant families. H. R. 262 (Green) would provide federal assistance to improve the education of migrant farmworkers' children.

Fishery products: H. R. 573 (Thompson), H. R. 653 (Colmer), and H. R. 1810 (Lennon) would establish quotas for the importation of shrimp and shrimp products, impose a duty on all unprocessed shrimp imported in excess of those quotas, and impose a duty on processed shrimp as well as prohibit its importation in excess of established quotas. H. R. 657 (Colmer) would impose an ad valorem duty of 35 percent on all imports of shrimp in any form. H. R. 659 (Colmer) would prohibit the importation of shellfish which have not been harvested and prepared in conformity with the minimum sanitary standards prescribed for shipment in U. S. interstate commerce. H.R. 615 (Anfuso) would reapportion funds available under the Saltonstall-Kennedy Act.

Tariffs: Several Representatives have introduced bills which would apply tariffs to all imported commodities to the extent of the wage differential between domestic and foreign industries. H. R. 689 (Lane) would establish an import quota system for all imported items. Congressmen Bailey and Flynt have sponsored a resolution to the effect that no further reductions should be made in tariffs during the life of the Reciprocal Trade Agreements Act. H. R. 1149 (Dent) would require advertising of foreign articles to indicate their country of origin. A resolution by Senator Dworshak would terminate U. S. participation in the current Geneva conferences of the General Agreement on Tariffs and Trade.

H.R. 2484 (Herlong) would require all imported articles and containers, when repackaged, to be identified as to their country of origin.

1960 Annual Index

The 1960 annual index of the INFORMATION LETTER covering all issues from January 9 (No. 1763) through December 28 (No. 1810) is enclosed with this issue of the LETTER.

Emil Rutz Dies; Active in N.C.A. Affairs for Many Years

Emil Rutz, 61, the 1947 President of the N.C.A., died suddenly January 8. He had been president of Schuckl & Co., Inc., Sunnyvale, Calif., since 1937.

Mr. Rutz had been extremely active in both national and state association work for more than 20 years. His term as N.C.A. President was distinguished by decisive leadership, and his public utterances as industry spokesman were arresting demonstrations of the penetrating thought of the scholar and business philosopher.

Mr. Rutz always fought hard for the basic economic precepts upon which free enterprise is based, and was fearless and forthright in his statements of these principles. He believed in and practiced strict discipline in moral, fiscal, and economic matters.

Born in St. Gall, Switzerland, Mr. Rutz was graduated with top honors from the commercial college there. His schooling embodied the unique Swiss apprenticeship system combining practical business experience with academic study.

Mr. Rutz left his homeland in 1919. After a voyage half way around the globe, he spent two years with import and export firms in Manila and Hong Kong. He then moved to San Francisco, where he was associated with the Asia Banking Corporation for two years.

During his stay with this bank he became acquainted with Max Schuckl and in 1923 he joined the young canning firm of Schuckl and Co., Inc., at Sunnyvale, as its office manager. He was soon promoted to the position of company treasurer, and in 1931 became the company's vice president. Upon the death of the founder in 1937, Mr. Rutz became president and general manager.

Mr. Rutz was elected to the N.C.A. Board of Directors for a three-year term in 1940, and has continuously contributed importantly to the affairs of the Association, as a member of the Finance Committee and Administrative Council, and also on the Resolutions Committee at various times and on the War Mobilization Committee, 1950-52, and on the Function Analysis Committee in 1954. Also he was a trustee for two of the Association's trust funds.

Schedule of Principal Events of the 1961 Convention

SUBJECT TO REVISION AND ADDITION

SATURDAY, JANUARY 21

9:00 a.m. to 5 p.m.—N.C.A.-C.M.&S.A. Information Center is open, Lower Lobby, North Hall, Conrad Hilton
10:00 a.m.—C.M.&S.A. Board of Directors, Ivy Room, Sheraton-Blackstone
12:30 p.m.—N.C.A. Administrative Council, Room 2, Conrad Hilton
12:30 p.m.—C.M.&S.A. Board of Directors Luncheon, Ivy Room, Sheraton-Blackstone
2:00 p.m.—N.C.A. Processing Committee on Foods in Metal Containers, Room 9, Conrad Hilton
4:30 p.m.—Forty-Niners Annual Meeting, French and English Rooms, Sheraton-Blackstone
5:15 p.m.—Forty-Niners Award Ceremony, French and English Rooms, Sheraton-Blackstone
7:00 p.m.—State Secretaries Dinner, Room 1, Conrad Hilton

SUNDAY, JANUARY 22

8:00 a.m.—N.C.A. Legislative Committee, Room 4, Conrad Hilton
8:00 a.m.—N.C.A. Consumer and Trade Relations Committee, Room 1, Conrad Hilton
8:00 a.m.—Cooperative Processors Association, Breakfast meeting, Room 2, Conrad Hilton
9:00 a.m. to 5 p.m.—N.C.A.-C.M.&S.A. Information Center is open, Lower Lobby, North Hall, Conrad Hilton
10:00 a.m.—N.C.A. Board Executive Session, Beverly Room, Conrad Hilton
10:00 a.m.—C.M.&S.A. Annual Meeting, Parlor B, Williford Room, Conrad Hilton
12:00 noon to 5:00 p.m.—C.M.&S.A. Exhibit—The Canners Show, Conrad Hilton
12:30 p.m.—N.C.A. Board Luncheon, Waldorf Room, Conrad Hilton
2:30 p.m.—N.C.A. Board Executive Session, Beverly Room, Conrad Hilton
2:30 p.m.—N.C.A. Equipment Sanitation Committee, Room 8, Conrad Hilton
6:00 p.m.—Old Guard Reception and Banquet, Crystal Ballroom, Sheraton-Blackstone
7:30 p.m.—N.C.A. Research Smoker, Astoria Room, Conrad Hilton

MONDAY, JANUARY 23

8:00 a.m.—N.C.A. Consumer Service Committee, Room 14, Conrad Hilton
8:00 a.m.—N.C.A. Fishery Products Committee, Room 1, Conrad Hilton
9:00 a.m.—N.C.A. Nominating Committee, Astoria Room, Conrad Hilton
9:00 a.m. to 5 p.m.—N.C.A.-C.M.&S.A. Information Center is open, Lower Lobby, North Hall, Conrad Hilton
10:00 a.m.—N.C.A. Annual Meeting and Convention General Session, Williford Room, Conrad Hilton. Address by George Romney, President of American Motors Corp.
10:00 a.m. to 5:00 p.m.—C.M.&S.A. Exhibit—The Canners Show, Conrad Hilton
12:00 noon—Food Editors Reception and Luncheon, Beverly Room, Conrad Hilton
12:30 p.m.—N.C.A. Research Committee, Room 3, Conrad Hilton
12:30 p.m.—N.C.A. Statistics Committee, Room 13, Conrad Hilton
2:00 p.m.—N.C.A. Labeling Advisory Subcommittee, Room 8, Conrad Hilton
2:00 p.m.—Food Editors Conference, Beverly Room, Conrad Hilton
2:30 p.m.—C.M.&S.A. Ladies Program, Crystal Ballroom, Sheraton-Blackstone
3:00 p.m.—N.C.A. Claims Committee, Room 12, Conrad Hilton
3:30 p.m.—N.C.A. Labeling Committee, Room 10, Conrad Hilton
7:00 p.m.—Young Guard Banquet, Terrace Casino, Morrison Hotel

TUESDAY, JANUARY 24

8:00 a.m. to 5 p.m.—N.C.A.-C.M.&S.A. Information Center is open, Lower Lobby, North Hall, Conrad Hilton
8:30 a.m.—N.C.A. Research Program—Food Science Session, Waldorf Room, Conrad Hilton
8:30 a.m.—N.C.A. Marketing Program—The Institutional Market, Upper Tower, Conrad Hilton
8:30 a.m.—N.C.A. Raw Products Program—Recent Developments in Mechanical Harvesting and Handling of Tomatoes, Room 1, Conrad Hilton
8:30 a.m.—N.C.A. Fishery Program—Free or Controlled Trade in the International Market—A Debate, Astoria Room, Conrad Hilton
10:00 a.m. to 5:00 p.m.—C.M.&S.A. Exhibit—The Canners Show, Conrad Hilton
12:30 p.m.—N.C.A. Procurement Committee, Room 4, Conrad Hilton
2:00 p.m.—N.C.A. Statistical Quality Control Clinic, Room 2, Conrad Hilton
2:00 p.m.—N.C.A. Raw Products Research Committee, Room 8, Conrad Hilton
2:00 p.m.—U.S. Fish and Wildlife Conference on Fish Canners Problems, Room 12, Conrad Hilton
3:00 p.m.—Joint Allied Industry and C.&T.R. Meeting, Room 3, Conrad Hilton
6:30 p.m.—N.C.A. Raw Products Committee, Room 1, Conrad Hilton
8:00 p.m.—C.M.&S.A. Dinner Dance, Grand Ballroom, Palmer House

WEDNESDAY, JANUARY 25

8:00 a.m. to 5 p.m.—N.C.A.-C.M.&S.A. Information Center is open, Lower Lobby, North Hall, Conrad Hilton
8:30 a.m.—N.C.A.-C.M.&S.A. Research Program—Plant Maintenance and Sanitation, Waldorf Room, Conrad Hilton
8:30 a.m.—N.C.A. Marketing Program—Trade Practices—Legislation and Regulation, Upper Tower, Conrad Hilton
8:30 a.m.—N.C.A. Raw Products Program—A Critical Evaluation of the Protective Screen Program, Beverly Room, Conrad Hilton
10:00 a.m. to 5:00 p.m.—C.M.&S.A. Exhibit—The Canners Show, Conrad Hilton

CANNED FOODS THE YEAR-ROUND HARVEST

Forthcoming Meetings

Jan. 16-17—Michigan Processors Raw Products Conference, Kellogg Center, Michigan State University, East Lansing

Jan. 22-25—NATIONAL CANNERS ASSOCIATION and Canning Machinery and Supplies Association, 54th Annual Conventions, The Conrad Hilton Hotel, Chicago

Jan. 29-Feb. 1—Canadian Food Processors Association, Annual Convention, Prince Edward Hotel, Windsor, Ont.

Jan. 29-Feb. 1—Super Market Institute, Mid-year Conference, Americana Hotel, Bal Harbour, Miami Beach, Fla.

Jan. 30-Feb. 1—Pennsylvania Canners Fieldmen's-Vegetable Growers' Conference, Nittany Lion Inn, University Park

Feb. 2-3—Statistical Quality Control and Instrumentation Workshop for the Food Industry (co-sponsored by N.C.A.), Cornell University, Ithaca, N.Y.

Feb. 6-8—Ohio Canners Association, Short Course for Growers, Fieldmen and Processors, Deshler Hilton Hotel, Columbus

Feb. 7-9—Wisconsin Canners' Raw Products Conference, Wisconsin Center Building, Madison

Feb. 14-15—Indiana Canners Fieldmen's School, Purdue University, Lafayette, Ind.

Feb. 15-17—Food Processors Workshop, University of Maryland, College Park

Feb. 20-21—Special Industrial Radio Service Association, 9th Annual Meeting, Bakersfield, Calif.

Feb. 23-24—New Jersey Processors Fieldmen's School, New Jersey Agricultural Experiment Station, New Brunswick

Feb. 24—Ozark Canners, Processors, Brokers & Supplymen Association, Annual Meeting, Colonial Hotel, Springfield, Mo.

March 3-4—Virginia Canners Association, 53d Annual Meeting, Hotel Roanoke, Roanoke

March 5-7—Canners League of California, 57th Annual Meeting, Santa Barbara Biltmore, Santa Barbara

March 5-8—National Association of Frozen Food Packers, 20th Annual Convention, Dallas

March 12-15—National-American Wholesale Grocers Association, 55th Annual Convention and Exposition, Palmer House, Chicago

March 14—NATIONAL CANNERS ASSOCIATION Northwest Branch, Annual Canned Salmon Cutting, Olympic Hotel, Seattle

March 14-15—Wisconsin Canners Association, Spring Meetings, Loraine Hotel and the Wisconsin Center Building, Madison

April 6-8—Institutional Food Distributors of America, Annual Convention, Hotel Americana, Bal Harbour, Fla.

April 9-12—U. S. Wholesale Grocers Association, Annual Convention, Hotel Americana, Bal Harbour, Fla.

May 7-10—Super Market Institute, 24th Annual Convention, McCormick Place Hotel, Chicago

June 18-22—National Association of Retail Grocers, 52d Annual Convention, Convention Hall, Philadelphia

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